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AGRICULTURAL.

(From Chaptal's Agricultural Chemistry.)

ON THE CULTIVATION OF THE BEET ROOT, AND THE EXTRACTION OF SUGAR FROM IT.

(Continued.)

ON THE BEST METHOD OF KEEPING BEET ROOTS.

Beets are affected both by cold and heat: they freeze at a temperature one degree below the freezing point of water, and they germinate with a degree of heat but little above freezing: freezing softens them and destroys their saccharine principle, and they decay as soon as they are thawed. Heat developes the stalks of the necks of the roots, and decomposes the juices which supply their growth. During the first stages of germination, the alteration of the juices is only local, so that if the neck of the root be cut off, the remainder of it may be made use of without any inconvenience. In order to keep beets, it is necessary to preserve them both from heat and cold.

The first care of the farmer must be, to have his beets thoroughly dry before being housed. The best way is to leave them in the fields till all their dampness have evaporated. When, however, a large harvest is to be gathered in autumn, a sufficient number of fine days to effect this can hardly be hoped for, and the roots must therefore be stored for the winter in such a manner as will be most likely to prevent decomposition.

I have an immense barn, where I pile up my beets to the height of seven or eight feet. I make use of no other precaution than that of forming against the surrounding walls a layer of straw or broom, which rises as high as the pile of roots; when the frosts set in, I cover the pile over with straw; and in this way I have for ten years preserved my crops of beets uninjured by them. It has however happened two or three times, that the roots began to germinate with so much energy, that I was fearful they would become decomposed. In these cases, I unstacked and spread the beets, and thus arrested the process of vegetation.

Some farmers leave their beets in the fields. In order to preserve them, they dig a trench in a dry soil, giving the bottom a gentle slope, that water may flow off easily. This trench they fill with the roots, and cover it over with a bed of earth a foot thick; upon this they throw heath or broom, to prevent the rain from penetrating. Some line the bottom and sides of the trench with straw or heath.

Instead of being put into trenches, the digging of which is always expensive, the beets may be preserved in the fields by forming heaps of them upon a dry soil, and covering the tops and sides with layers of earth; or they may be covered over with a roof like the one heretofore described. This method of preserving roots may be employed when there is no suitable storehouse for them; or when the means of conveying them to one in autumn are wanting.

ON THE EXTRACTION OF SUGAR FROM BEETS.

I shall not here describe the numerous difficulties that have been encountered before arriving at sure methods and certain results. I shall confine myself to the description of the simplest and most advantageous processes that are employed at this time; and I will draw my examples from my own practice, enlightened as it is by twelve years of experiment and observation, I have successfully executed all the known processes; and I have tried all the improvements that have been suggested: I have myself regulated and improved some of the processes; and I shall describe only such as I have proved and confirmed.

ON THE PREPARATION OF THE ROOTS.

Before subjecting the beets to the teeth of the rasp, they must be carefully freed from all the earth which they bring with them from the fields. The necks, and any portion that has begun to decay, must be cut off, and the radicles removed from the surface.

In many manufactories, nothing more is done to the roots than to wash them. But this operation cannot be conveniently practised in all places, and I have therefore dispensed with it as a preliminary; nor have I found any bad effect to arise from the omission of it. Eight women can easily prepare 10,000 lbs. of the roots in a day. If the beets are large and retain but little earth about them, the same number of women can prepare in the same time from 15 to 20,000 lbs.

ON THE METHOD OF RASPING THE BEET ROOT.

The beets, when well cleansed, are submitted to the action of a rasp, by which their fibrous substance is reduced to a pulp. The rasp is worked either by a horse, or by a stream of water. The rapidity of its motion should be equal to four hundred revolutions upon its axis in a minute.

The rasps used by me, are sheet-iron cylinders, fifteen inches in length and twentyfour in diameter, having their surfaces furnished with ninety iron plates armed with saw teeth and fixed by screws perpendicularly to the axis of the cylinder and throughout the whole length of it.

The beets being pressed against the rasp, by means of a piece of wood held in the hand, are immediately torn in pieces. The pulp falls into a box lined with lead, which is placed beneath. The table upon which the beets destined to the rasp are placed, is so near the instrument as to allow only sufficient space between for the passage of the pulp.

The operation of rasping must be conducted expeditiously, otherwise the pulp begins to turn brown, fermentation takes place, and the extraction of the sugar is rendered difficult. By the use of two rasps, put in motion by the same horse, I have reduced 5000 pounds of beets to a pulp in two hours. The pulp should not contain any portions of roots that have not been acted upon by the instrument.

Compression will not in any degree supply the place of rasping. The strongest presses can never extract from beets more than from 40-100 to 50-100 of their juice, whilst the pulp, if properly managed, will yield from 75-100 to 80-100.

ON THE EXTRACTION OF THE JUICE.

As fast as the pulp falls into the box placed under the rasps, it is put into small bags made of very strong cloth woven of pack thread. These bags are placed upon the plate of a good iron screw press and submitted to a strong pressure. The screws are after a time to be loosened, the places of the sack changed, the pulp which they contain shaken over, and the whole again submitted to the action of the screw.

Sometimes the pulp is first acted upon by a cylindrical press, by which about 60-100 of its juice is extracted, and the operation is afterwards completed by means of the screw press. But 10,000 pounds of beets may be pressed in a day by the last alone.

The pressure should be continued till the pulp will not moisten the hand when strongly squeezed in it. The juice which flows from the press, is carried by leaden pipes into the boiler, where it undergoes the first operation. Of this I shall speak immediately.

If an iron screw press is not to be had, a wine press, a lever press, or a cylinder press will answer the purpose.

The operation of the press should be completed nearly at the same time with that of the rasp. Everything that has been moistened with the juice, must then be washed so as to be ready for a new operation. The utmost cleanliness must be preserved, otherwise the rasps will become rusty, the juice will change, and the boiling will be rendered difficult.

The juice extracted from beets, is not always of the same degree of concentration. It varies from 5 to 10, (=specific gravity of 1.036 to 1.075,) according to the size of the roots, the nature of the soil in which they grew, and the state of atmosphere during vegetation.

The juice of the large roots is less concentrated than that of the small ones. The juice of such as grow in a light soil, and have been exposed to heat and drought, marks 11, (=specific gravity of 1.083;) but there is but little of it. The greater the specific gravity of the juice is, the greater is the proportion of sugar contained in it; and, of course, the greater is the saving of labor in the extraction of the sugar.

ON THE PURIFICATION OF THE JUICE.

As soon as the boiler which receives the juice is one third full, the fire is kindled; and as the juice continues to flow, the heat is raised to 65° of Reaumur, (=180 3-4° of Fahrenheit.) I have worked 10,000 pounds of beet roots per day, at two operations of 5,000 pounds each. The first began at 4 o'clock, A. M., and the other at noon. The round boiler, which received the juice of one operation, was five feet and six inches in diameter,

and three feet eight inches in depth. I had a separate boiler for each operation, and each boiler had two stop-cocks, one close to the bottom and the other five inches above. Between these two boilers, there were two vessels fifteen inches deep, and each of sufficient capacity to receive the ju ce of an operation. In these, evaporation is carried on. The rims of all the boilers should be very wide, so as to cover the thickness of the wall in which they are set.

My rasps and presses are placed upon the first floor, in order that the juice may flow through leaden pipes into the boilers, which are upon the the ground floor, and thus save the labor of transportation. By this arrangement, I can have my depuratory boilers so much raised, that upon turning the stop cocks, the juice will flow into the evaporating vessels.

Whilst the juice is heating, some milk of lime is prepared by pouring gradually some warm water into a bucket containing ten pounds of lime. My boiler contains 475 1-2 gallons of juice, so that I employ the lime in the proportion of about 46 grains troy.

As soon as all the juice has passed into the boiler, and become heated to the degree mentioned in the last paragraph, the milk of the lime is thrown into it, the greatest care being taken to stir and mix them well together; after which the temperature may be raised to the boiling point. As soon as the first bubble makes its appearance through the thick, glutinous scum which rises upon the top of the liquor, the fire is immediately extinguished by throwing a pailful of water into the fireplace. The scum thickens, dries, and hardens by rest. The juice becomes clear, and takes a light yellow hue. When there can no longer be seen in it particles either of lime or mucilage, the scum is removed with a skimmer and thrown into the bucket, in order that the juice which it contains may be expressed. The upper stop-cock is then opened, and the liquor is suffered to flow into the evaporating boiler,

The juice does not become clear in less than an hour, and evaporation ought not to be commenced till it is perfectly limpid.

As soon as all the liquor above the level of the upper stop-cock has passed out, the second stop-cock is turned; and if the liquor flowing through that be found clear, it is mixed with the first portion. If on the contrary, it appears cloudy, the stop cock is again closed to give it time to settle, and it is not made use of till towards the termination of the evaporation.

The deposit which is formed at the bottom of the boiler, renders the last portion of the juice turbid. But as soon as this is seen to be the case, that which remains is drawn off into the bucket containing the scum.

The deposit which is formed at the bottom of the boiler, and this scum, are expressed by means of a lever press of very simple and cheap construction, and which is very easily worked.

I place a cylindrical willow basket upon a block of stone three feet square, the upper surface of which is slightly inclined and furrowed with channels an inch deep uniting in a common centre at the lowest angle. The basket is lined with a bag of coarse cloth, the end of which turns back and hangs down. Into this bag I put the deposit and scum; then drawing the edges of it together, I tie the mouth closely with a packthr ad. I place on the top a wooden trencher of the diameter of the inside of the basket. This I load with several square pieces of wood, which project over the upper part and serve as a fulcrum for the lever. When things are thus far arranged, I proceed to adjust the lever, which is five feet long. This is fixed at one end to a ring-bolt, which passes through a stone. The other end I load with weights to the amount of from 56 to 112 pounds, increasing them at pleasure, so as to produce a gradual and constantly increasing pressure, which may be rendered as powerful as is necessary. The juice which is thus forced out, flows into a bucket and is thrown into the evaporating vessel.

The most difficult operation to be performed, is that of purifying the juice; and if this be not thoro ghly done, the processes of evaporation and graining are long and troublesome: the juice swells and bubbles up in the boiler, and the sugar crystallizes imperfectly and remains mixed with molasses. The lime which is thrown in to clarify the juice, does not always rise to the top with the scum, by a prolonged period of rest in the depuratory boiler, neither is it always precipitated. It sometimes happens, that, notwithstanding all the care that can be taken, the liquor remains cloudy; and in such cases it is always in vain to look for good results. I have endeavored to ascertain the cause of these accidents, and I have sought to remedy the evil. I shall report here only what appears to me to be fully established by experiment and observation.

The juice does not purify well if the beets have begun to germinate too strongly, or if they have b gun to decay, or have been frozen.

When the operations of the rasps and presses are conducted too slowly, so that the juice stands five or six hours before being purified, decomposition commences, and good results are never obtained.

If all the utensils employed are not carefully washed after each operation, so as to free them thoroughly from the juice adhering to them, the labor becomes difficult and unsuccessful.

I found, upon one occasion, that beets which had been kept in a cellar, where they had neither frozen or germinated, did not, when subjected to experiment in March, yield sugar. They appeared perfectly healthy, though a little softer than those that had been kept in barns.

If the first operations are not well conducted the results are always bad. I can only point out the steps that can be taken to prevent this.

Beets, that have been well kept, may be worked with equal good success from the beginning of October to the end of Mareh.

When the juice does not become clear, a small quantity of sulphuric acid may be thrown into the evaporating vessel, a little before the liquor begins to boil. This will remedy any trouble arising from the use of too large a quantity of lime. It will however, be useless, if the faults proceed from an altered state of the beet juice.

By making use of a portion of animal charcoal to clarify the liquor, the evaporation of the juice and the graining of the sugar is sure to be rendered more easy; but the quantity of sugar obtained is very small.

The lime used in the process of purification combines with the mucilaginous principle of the beets, and neutralizes the malic acid contained in them; after this operation, the juice weighs 1° or 1.5° less than before.

(To be continued.)

(From the Cultivator.)

LARGE CORN CROP.

Mr Jesse Buel.— It affords me pleasure to be enabled to resort to your very useful paper as a medium through which I can bear testimony to the value and importance of the soil of our little State of Delaware.

Little has been heretofore known, beyond its own limits, of the superior quality of the soil of the peninsula of Delaware and Maryland, and of its advantageous location; but the present age of improvement has, fortunately, brought within a part of our territory the public improvements of a canal, and two rail roads, which have developed to the world the importance of our location, the beauty of our country, and the susceptibility of our soil, to the greatest extent of production and improvement. These improvements appear to have infused new life into our citizens, and caused a spirit of enterprise and industry which has been most beneficial to the agricultural interests of our country.

As a specimen of the capability of the soil, and the ability of the farmers in the neighborhood of St. George's, New Castle county, Delaware, permit me to present you with the following statement of a crop of corn, raised last year, by *Major Philip Reybold*, one of our most enterprising farmers — one to whom our community are largely indebted for the impetus given to our agricultural improvements — viz:

On one field of 22 acres, he raised 2,216 bushels, about 100 3-4 bushels per acre.

On another field, 30 acres, he raised 2,240 3-4 bushels, about 75 bushels per acre.

On do., 27 acres he raised 1,819 bushels, about 67 bushels per acre.

79 acres — total crop 6,284 1-2 bushels — averaging for the whole crop of 86 acres, near 80 bushels to the acre — and all this upon a soil that was not naturally as good as a greater part of the soil of this county; and brought up within the last ten years, from an extreme state of poverty.

I have obtained from Maj. Reybold, a statement of the mode adopted by him for the improvement of his land, as well as the cultivation of the crop of corn here referred to, which is as follows:

On the field of 22 acres, about 7 years ago, he put 60 bushels of stone lime to the acre and planted it in corn, in the following spring he put it in oats, and in the fall put on about 40 loads of barn yard manure to the acre, and sowed in wheat and timothy seed, and in the ensuing spring with clover. It remained in grass until last spring, receiving an immediate top dressing in 1833, of 40 loads of barn yard manure per acre. He mowed it for 3 or 4 successive years, and each year obtained from 2 1-2 to 3 tons of hay per acre. Last spring he gave it another top dressing of 40 loads per acre of long manure, which was permitted to remain as long as possible in order to give the grass a chance of starting through it. He then ploughed it up about ten inches deep, with a No. 5 concave plough, which completely covered the manure; he then gave it a stroke with the harrow along the course of the plough furrows, and then crossways, and struck it out very shoal, 3 1-2 feet from the centre to centre each way. After the corn came up, he harrowed it both ways with the fallow harrow, and from that to the first of July, he gave it three dressings with the cultivator (fluke harrow) first crossing the plough tracks; in ten or twelve days the other way, being very

careful not to disturb the manure by going too deep with the cultivator. The plough was never used in the field after planting, and the corn thinned so as to leave three good stalks in the hill. When the corn became fit to top and blade he cut it off by the ground and put it up in shocks.

The field of 30 acres — one half he covered with oyster shell lime, 100 bushels to the acre, and 5 acres with marl, 12 loads to the acre; and previous to planting in corn, the whole field was covered with 40 loads of long manure per acre. The produce of the ground on which the lime and marl were put, was about equal, and exceeded that of the ground which had not the benefit of the lime and marl, about twelve to fifteen bushels per acre as near as he could judge. The field was planted and tilled in the same way as the one described. In order to test the advantage of the cultivator over the plough, for tilling corn, he had five furrows in this field that he lapped the furrow to, with a plough, previous to going over it the last time with the cultivator. He soon discovered that the growth of those five rows fell short, in height, of those adjacent, and yielded one-fifth less corn.

There is no doubt but this mode of tilling corn, especially where the sod ground is used, is, to plough deep, and to use nothing but the fallow and fluke harrow for its cultivation. By not disturbing the sod ploughed down, it remains there as a reservoir of moisture, and an exhilarating principle throughout the season, to the growth of the corn.

The third field of 27 acres was covered with about 30 loads of manure to the acre, in the spring of 1834, and 6 or 7 years ago, 60 bushels of stone lime, per acre, was put upon it. The planting and mode of cultivation was the same. I might here remark, that all the second, and a part of the third field, were in corn, the year before last.

JAMES N. SUTTON.

St. Georges, Del. March 5, 1836.

Note.— The management which led to the extraordinary product of corn, should be deeply impressed upon the mind of every corn grower. 1, The ground was well dunged with long manure; 2, it was planted on a grass lay, with one deep ploughing; 3, it was pulverized with the harrow; 4, the plough was not used in the after culture, nor the corn hilled, but the cultivator only used; 5, the sod was not disturbed, nor the manure turned to the surface; and 6, the corn was cut to the ground, when it was fit to top. These are the points which we have repeatedly urged in treating of the culture of this crop; and their correctness is put beyond question by this notable result. The value of lime and marl are well illustrated in the second experiment.— *Conductor of the Cultivator.*

COW YARD FROLICS.

How many lamentable as well as laughable scenes I have witnessed in the cow-yard, when good management would have produced a flowing pail of milk, quietly and peaceably drawn from the cow, with ease and comfort to her, and the milker satisfied and thankful. There are different ways to do the same thing, yet but one way, that is right, and that is the best way. For instance, you have a cow with sore or cracked teats, from which when milked the blood will ooze out between the fingers. This must necessarily be very painful to the cow; but never mind that — she must stand or take a drubbing. Heedless that a cure might be effected in a very short time, with very little trouble, the cracked teats are left to get well as they may. Now, "Old Kick" is a very high strung cow, and full of mettle, and will not stand such treatment. She kicks and runs occasionally, and occasionally gets a flogging to pay for it. However, she continues to kick, because she is hurt, when milked, until the habit of kicking becomesa kind of second nature to her, and then look out for trouble afterwards. The milker commences milking her, she chews her cud, looks good natured, and everything appears as though it was to be done decently and in order. But the scene soon changes, for "Old Kick," not liking some movement, introduces her hoof against the side of the pail, (if not into it,) and turns it topsy-turvey, the pail rattling and the milk flying. "Old Kick" now expects a flogging, so off she starts full sail. The provoked and angry milker pursues her with the first club or stool he can get hold of, and now for a chase. Round the yard they go at full speed, (which frequently starts the other cows, and over goes another pail of milk,) until "Old Kick" is overtaken, and then the club or stool is set in motion upon her sides, the sound of which is not unlike the sound of the thresher's flail, which makes the wood resound with its echo. "Old Kick" is now cornered up, and has to take it, (showing her good will by kicking now and then, and shaking her head,) till the milker considers her thoroughly subdued, and then commences again to milk. Ten chances to one if he has not to go through with another performance like the one just mentioned, before "Old Kick" is set at liberty until the time for another milking. Now the right way would have prevented all this trouble, and "Old Kick" would have remained as she used to be, not the worst of cows. The first step would have been to cured her teats, which is very readily done by washing them with cold water, and then applying a little *linseed oil*, for a few milkings, — (an effectual cure.)

I had the misfortune to be the milker of a cow, ("Old Kick" was her name) for two or three years, which had been trained as above mentioned. She was as bad as bad could be, as split pails and sore shins would at the time have testified. She was for the two first seasons gentle and kind, and was considered a very excellent cow. She was then sold, and probably by bad management, either by having sore teats or some other cause, became as I have stated, as bad as bad could be. The purchaser was accordingly dissatisfied with his bargain, and the seller not knowing the reason, and considering her well worth the money paid for her, gave the man his money and again took the cow. Many has been the frolic I have had with her, for hardly a night or morning passed without a chase, and nothing short of a good threshing would induce her to stand still and be milked. At length I invented a plan which ended the flogging business, and "Old Kick" was completely under my control. I make a small pen and drove her into it, having prepared a strap with a buckle at one end, and buckled it round her hind legs. I then et her manœuvre to her own satisfaction, and finding she was fast, she accordingly gave up, and I milked her without even making one attempt to kick. She soon became willing for me to buckle the strap without choice of place, and I had no more trouble afterwards, otherwise than keeping a strap in readiness. I tried several times to milk her without fastening her legs, but she soon convinced me she had not forgotten her old pranks. I used the strap two years; she was then fattened and sold to the butcher, and thus ended the life of "Old Kick."

To me no part of the farmer's stock looks more grand and beautiful, as well as lucrative, than a number of sleek, handsome and stately cows, yarded for the purpose of milking. See them! How majestic they look! Their large and handsome bags, furnished with clean and nicely shaped *handles*, and then to draw an overflowing pail of the white and foaming liquid. What can be more delightful.

In my opinion, farmers in general do not make it sufficiently their interest in the selection of their stock, especially those for the dairy. In the first place, the best breed should be obtained, and then a selection should be made of such as are kind and gentle, with another very necessary appendage, viz: sizeable teats. We have a young cow at the present time, and, to speak within bounds, I should not think her teats exceeded one inch and a half in length. The other day I had occasion to milk an old ewe, which had lost her lamb, and am confident her teats were full as long, and I think for choice I had rather milk her! Now I should charge in the course of a season to milk such a cow the extra time, as well as trouble and perplexity taken into consideration, full as much as the butter or cheese made from the milk would be worth. The better way I think would be, if necessary, to buy a cow furnished with better teats, (even upon credit,) and let the calf run with the former until old enough to wean, and then fit her for market. Once more, and I conclude. As it is a very easy thing to spoil young cows, even by a few milkings at first by bad management, due care should be taken, and the best method pursued. We have found it the most advisable in breaking heifers, to make a small yard and drive them into it, when milked, for a short time at first. If they show any disposition to be obstinate or sulky, the better way is to coax them and treat them gently; they will soon yield, and you will gain the affections, and be blessed with good and gentle cows. — *Genesee For.*

PRESERVATION OF WOOD FROM DRY ROT.— It is stated as the result of observations made in the German mines, that pine wood which has been exposed to the action of water under pressure, is not subject to the dry rot. A stick of pine wood, placed in water in an iron pipe, absorbed in thirty-six days, 27 per cent. of water. Subsequent exposure for thirteen days, in a warm room evaporated 15 1-2 parts of the water.

A similar stick of wood, exposed for the same time, but pressed at intervals, by a force of nearly fifty atmospheres, absorbed 118 per cent of water. Of this, when the wood was exposed as above stated for the other piece of timber, there evaporated 21 parts.

The wood was not sensibly increased in bulk by the absorption of the water. The bulk of the water absorbed in the second experiment having been nearly one thirtyninth that of the wood. — *Annales des Mines.*

The Hessian Fly is committing ravages with young corn near Montreal, L. C.

(From the Maine Farmer.)

BUTTER.

Mr Holmes :— As great improvements may be made in the quality as well as quantity of butter from the same milk, by some variation from the common mode of managing the milk — I have therefore made some extracts from a valuable English publication in my possession, entitled a Complete History of Modern Agriculture, by R. W. Dickson, M. D.

1*st. Exp.* Several large tea cups exactly similer in size and shape were filled at regular intervals, the last being filled up with the dregs of the milk.— From some cows the quantity of cream obtained from the last drawn cup, exceeded that from the first in the proportion of 16 to 1.

2d. The difference in quality was greater than the difference in quantity. In the first cup the cream was a thin tough film, and very white, but in the last of a thick butteraceous consistence, and of a glowing richness of color, that no other kind of cream is found to possess.

3d. The difference in the quality of the milk was perhaps still greater than either, in respect to the quantity or the quality of the cream. In the first cup it was a thin bluish liquid, as if a large portion of water had been mixed with ordinary milk; while in the last cup it was of a thick consistence and yellow color, more resembling cream than milk both in taste and appearance.

4th. The cream which first rises is richer in quality, and greater in quantity than what rises in a second equal portion of time, and the like difference in a third space of time and so on.

5th. Thick milk always throws up a smaller portion of the cream it actually contains to the surface, than milk which is thinner, but the cream is of a richer quality; and if water is added to that thick milk, it will afford a considerably greater quantity of cream than it would have done if allowed to remain pure; but the quality at the same time is greatly debased.

6th. Milk which is put into a pail or any other vessel and carried in it any distance so as to be agitated and in part cooled before it is put into the milkpans to settle for cream, never throws up so much nor so rich cream as if the same milk had been put into the milkpans directly after it was milked.

From the above it follows,

1st. That cows should be milked as near the Dairy as possible, and in addition to its preventing the agitation and cooling of the milk if pastures are near the Dairy the cows are not heated by driving.

2. It is highly injurious to put the milk in large dairies into one vessel as it is milked, to remain there until all the cows are milked before it is put into milk pans, and for an additional reason to the agitation and cooling, that it mixes the bad with the good milk.

3. The first drawn milk should be kept separate from the last drawn, as the quality of the butter will be improved in proportion to the last drawn milk that is retained.

4. If the quality is only alluded to, it is not only necessary to separate the first from the last drawn milk, but also to take nothing but the cream that is first separated from the best milk. The remainder of the milk, may be either employed in making sweet milk cheeses, or it may be allowed to stand to throw up cream for making butter of an inferior quality.

5. According to the preceding, the best butter could only be made with economy in those dairies where the manufacture of cheeses is the principal object. In such dairies a small portion of the last drawn milk should be set apart for butter, all the rest may be made into cheeses while it is yet warm from the cow and perfectly sweet, and if only that portion of cream which rises during the three or four hours after milking is to be reserved for butter, the rich milk which is left, after the cream is separated, being still perfectly sweet, may be converted into cheese with as great advantage nearly as the newly-milked milk itself.

6. As purchasers would not be found wanting to buy the fresh butter made in the manner above pointed out, at the price that would indemnify the farmer for his trouble in making it, these hints are thrown up merely to satisfy the curious in what way butter possessing this superior degree of excellence may be obtained, but for the ordinary market, the writer is satisfied, from experience and attentive observation, that if in general about the first drawn half of the milk be separated at each milking, and the remainder only set up for producing cream, and if that milk be allowed to stand to throw up the whole of its cream, even till it begins sensibly to taste sourish, and if that cream is afterwards carefully managed, the butter thus obtained will be of a quality greatly superior to what can usually be obtained at market, and its quantity not considerably less than if the whole of the milk had been treated alike. This therefore is the practice that is thought most likely to suit the frugal farmer, as his butter, though of a superior quality, could be offered at a price that would always insure it a rapid sale.

From the preceding the following course is recommended to farmers, particularly those who have small dairies. Let a quantity of milk from the first drawing, sufficient for family use, including the supply of cream, be taken from the cows on a farm, and set the remainder for cream to make butter for the market. it will take less time to convert such cream into butter, and the butter from such cream will be of a superior quality.

To satisfy myself of the difference in the milk in the first and last drawn from the same cow, I had a tumbler nearly filled with first drawn milk, taking about an equal quantity from each teat — a second tumbler was then filled with about an equal quantity, if anything a little of the last drawing, taking about an equal quantity from each teat. The result was, scarcely any cream from the first, and it could not be well separated from the milk. The cream did not exceed in weight 30 grains, and hardly any yellow particles in the cream — from the last drawing, there was 339 grains of cream, yellow and thick. The milk stood in the tumblers about 10 hours. C. V.

Hallowell, June 17, 1836.

Pork in warm weather.— A friend informs us, and wishes the fact stated to our readers, that pork may be killed with perfect safety in warm weather, if, when barrelled down, a portion of ice, equal in quantity to the salt used, be sprinkled between the layers. The ice abstracts the animal heat, and prevents the pork from becoming injured by the warmth of the atmosphere, before it is sufficiently impregnated with salt to preserve it.

Gathering Hay.— In some situations hay may be raked and loaded advantageously in the following manner. Begin at the upper part of the field and rake the hay down hill, until a winrow is formed, then drive the team on the lower side and pitch the hay from the winrows on the load, or it will be better to put the hay into cocks first, unless the winrow be very large. The trouble of raking scatterings will be saved, and as less care will be required in loading than is necessary in passing over the ground that is raked, the expense of loading hay in this way will be only about half as much as the different method frequently practised. We think this method may be pursued with advantage on level ground, when the length of the winrows and the number of hands are such as to have the hay in readiness just in time for the teams. This method is very convenient when only two hands are hauling hay.— *Yankee Far.*

Tansy.— This herb may be frequently observed growing in the country church yards, which induces us to think it was formerly used as a funeral plant. Tansy has this peculiar virtue, that if any dead animal substance be rubbed with it, the flesh fly will not attack it.—Boerhave says, the leaves applied to a dead body, and intruded in o the mouth and nostrils preserve it from putrefaction and insects; whence the plant has been called *Athanasia*, that is, immortal plant.

The survey of New York.— We mentioned week before last that Professor Hitchcock had accepted the appointment of Geological Surveyor of Eastern New York. We have now to record his resignation. The state would not pay him for his trouble. They offered far less than Massachusetts paid, which was little enough; and the probability is that no scientific man will be employed upon it. The miserable pittance offered is fifteen hundred dollars a year, and the surveyor must pay his own expenses. Truly, scientific men had better hoe potatoes than search into the 'bowels of the earth,' if they cannot receive better wages. It would take at least five months to survey the proposed section. The time and expense necessary to be used in the work, at the lowest rate, would not, by the sum offered, be paid.— *Bost. Pearl.*

Rail Road Convention.— A meeting of the citizens of various towns in the valley of the Connecticut River was holden at Northampton on the 13th inst. for the purpose of taking into consideration the expediency of constructing a Rail Road through the valley of the Connecticut, &c.

The measure was determined on and the following gentlemen appointed a Committee to carry it into affect;

Eliphalet Averill, Hartford,
Richard D. Morris, Springfield,
Samuel P. Lyman, Northampton,
Henry W. Clapp, Greenfield,
Osmyn Baker, Amherst,
John C. Holbrook, Brattleborough.

The crops in Upper Canada promise to be abundant. A great many cows have been lately purchased in that country for the American market. 'A drove of sixty' says a Kingston paper, 'was at one time in Mr Mayo's yard, and numerous other droves have been transferred to the Americans.'— *Canada paper.*

RUSSIAN MODE OF MAKING BUTTER.— Sir,— Observing in a monthly scientific journal, an article on the subject of making butter in the winter, I beg leave to furnish the particulars on that subject, as practised in Russia, since the year 1816, and which may, perhaps, be of some service to those who may be induced to make the experiment either in summer or winter. Being in that country in the year 1834, I was informed by a Russian nobleman, that the proprietor of an extensive estate (also a nobleman of high rank) had discovered a new mode of making butter, and had received letters patent from the Emperor as a reward for the discovery, and which he stated at that time as being in full and successful operation. The process consisted in boiling (or rather a species of boiling, called simmering) the milk for the space of fifteen minutes in its sweet state — observing at the same time not to use a sufficient heat to burn the milk: it is then churned in the usual manner. He also stated that no difficulty ever occurred in procuring butter immediately, and of a quality superior far to that made from milk which had undergone vinous fermentation; and that in addition to its superior flavor, it would preserve its qualities much longer than that made in the ordinary mode; that the additional advantages were, that the milk being left sweet is almost possessed of the same value for ordinary purposes, and by some was considered more healthy, as they supposed the boiling or scalding to destroy the animalculæ or whatever it may have contained.

If the above process should upon experiment prove of sufficient importance, so as to bring it into general use, particularly in the winter, it would perhaps be to the advantage of those who may practise it, to have their milk scalded in vessels calculated to stand in the kettle or boiler, by which mode the danger of burning the milk would be avoided, for it is ascertained that milk only burns on the edges of its surface, or where it comes in contact with the sides of the vessel in which it is heated, which can never happen in double kettles, or where one is placed within the other.— *London Mirror.*

STEAM NAVIGATION TO EUROPE.— We are happy to have it in our power to state, that Capt. Cobb and his assistants of the "*Atlantic Steam Company,*" have completed all their arrangements for establishing a line of Steam Packets between this port and Liverpool, and have actually contracted with Messrs Brown & Bell for a boat suitable for the purpose, the building of which will commence immediately. They have also contracted with Mr Paul A. Sabbaton for the engine, the flues of which will be constructed for burning Anthractic coal.

This information will, we are quite certain give very general satisfaction both here and in Liverpool; and we may add that at the meeting of the next legislature the Company will probably apply for an act of incorporation with a capital of two millions of dollars.— *N. Y. Cour. & Enq.*

A patent has been taken out in England for tanning blackberry bushes in lieu of oak bark.

The Cholera, it is said has departed from the "face of the whole earth."

The crops of wheat in the western part of Pennsylvania are very promising."

NORTH SALEM.

This is a very pleasant, quiet, but flourishing portion of our city. Several manufacturing establishments are in successful operation there, amongst them the Laboratory, the oldest incorporated establishment, we believe, in the city, which we are glad to hear is doing a good business. There are also four large Tanneries, and several Shoe Manufactories, amongst the latter that of Mr E. Symonds, at which about 100 hands are employed. A new Dye House is erecting, 120 feet in length. The Drain Pipe Manufactory of Mr Putnam, we learn, is doing well, furnishing various kinds of clay pipes, and the fire brick for furnaces, &c. Many new buildings, houses, shops, &c. have been recently erected, or are now erecting. North Salem is the location of the extensive and valuable Nursery of Mr *Robert Manning*, whose fame as a scientific cultivator of Fruits, is spreading, not only throughout our own country, but Europe. Mr Manning's Nursery contains upwards of *twenty thousand Trees!* His collection of Pears is said to include a greater variety of distinct kinds, set as proof trees, that can be found in any one Nursery in America or Europe—even larger than that in the gardens of the London Horticultural Society. He received in the spring of 1835, from Professor Van Mons, of Brussels, fifty-seven numbered kinds of Pears *unnamed*, and this spring sixty-one kinds more — a part of which are growing on his grounds. Mr J. M. Ives is also establishing a Nursery in North Salem — and Deacon Joshua Upham has commenced there the culture of the Mulberry Tree, having three acres of ground appropriated for that purpose.

The beautiful estate, late Dodge's, on Orne's Point, in one of the most eligible situations we know of, for a seminary of some sort, and we hope ere long to see it occupied for such a purpose.

A great improvement might be made in the vicinity of the North Bridge, by creating a Water Power for tide Mills at the bridge. It is thought twenty Mill Powers might be obtained at this place — a sufficient power to start a great variety of useful and profitable branches of business. If the great Mill Dam project is abandoned altogether, we shall rejoice to see one on a smaller scale accomplished without much longer delay.

There are believed to be fine locations in North Salem for the establishment of a Rural Cemetery, on the plan of those at Mount Auburn and Taunton. Several eligible spots will at once occur to those who have rambled through the beautiful fields and forests in that quarter.— *Essex Register.*

(From the Genesee Farmer.)

MANAGEMENT OF SILK WORMS.

Mr Tucker:— According to your request, I now hand you a statement of what I consider the best mode of raising the silk worm for beginners, with the necessary cautions. In the first place, I would caution against raising too many the first season, as any person will gain as much experience for future operations by raising 500,000; and I am sure an advantage will arise in having too few rather than too many, as every one commencing a new employment must have something to learn.

Tables made of seasoned rough pine boards will answer, with old newspapers laid thereon, standing from the walls, with the legs standing in small tin pans, which are to be kept filled with water. Mine were at the top 9 inches in diameter, and 3 1-2 deep. This will effectually prevent being troubled with black ants, that have often been stated as being very destructive to the worm, and will also guard against mice. This method is far preferable to the use of lemon juice, which I have seen recommended, as once done it answers for the life of the worms. This precaution is quite necessary, where these ants are about. When the season arrives, place the eggs on one of these tables, and keep only as many as will hatch in twenty-four hours, and if the others are destroyed at once so much the better. It will save a vast deal of trouble to have a spontaneous hatching as near as possible, as in the different moultings they require no food, which is distinguished by the holding up of the head and the torpid appearance of the worm, of which full instructions are given, as also for their spinning, in Cobb's Manual, and the Silk Culturist, published in Hartford, Connecticut, for fifty cents a year, and which ought to be in the hands of every one intending to pursue this business.

Persons intending to raise 5,000 worms ought to be supplied with 10,000 eggs, and will in this manner insure a spontaneous hatching of the half.

Yours respectfully,

JAMES HOUGHTON.

Carthage, Feb. 10, 1836.

—

MR COOKE,

I send you a few suggestions in season for those who are feeding silk worms. It is a common error to hatch more worms than our leaves will feed. The best mode of diminishing the number is to throw away those, that do not finish the process of moulting or casting the skin in forty-eight hours. The healthy vigorous worms get through in that time. The others are feeble and make imperfect or loose cocoons. You thus secure a strong stock and have strong silk.

If you cannot reel the ball in ten days after it is spun, the best mode of killing the worm is, with camphor dissolved in alcohol. Put in as much as the spirit will dissolve. Take a large coffee pot or tin pail with a close cover; put in a layer of balls and sprinkle with camphorated spirits, as you sprinkle clothes to be ironed, continue this process till the vessel is full; then close it up and set it near the fire, moving it nearer gradually till the heat causes a vapor to rise — this will pervade the whole mass and extinguish life. The gum is loosened, the balls are reeled more easily and no moths or ants, or mice will touch them afterwards.

The objection to baking is, that we are apt to bake too much, lest we should not kill the worm, the fibres of the silk are frequently injured though the color of the ball is not changed. Those that are steamed are apt to become mouldy, if not attended to, and those killed by exposure to the sun are seldom effectually *done*, for the want of three or four hot days in succession.— *Silk Grower.*

The Vicksburg Advertiser estimates the value of the present cotton crop of Mississippi at 18 millions of dollars!

ASBESTOS BRICKS.— A patent has been taken out for the manufacture of *Asbestos Bricks.* What next?

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, JULY 27, 1836.

RAISING CHICKENS.

The following is a valuable article, and relates to a branch of rural economy, which deserves more attention than it has received in this country. Further favors of a similar nature from the same hand are respectfully solicited.

Mr Fessenden,

Sir — In one of your late papers I saw mentioned a successful way of *raising chickens*,— I have been in the habit of raising them for some years, and if you think favorably of the mode I have adopted, you can insert it in your valuable paper.

I keep my hens warm under cover during the winter, and feed them on "Brewers' Grains" placed in an open box or tub, that they may eat when they please, occasionally giving them oats, corn, and oyster shells pounded fine, and plenty of water — by keeping them warm and well fed, they begin laying earlier in the season. I prefer spring chickens, as they lay earlier than old hens — and the old hens to set, as they make the best mothers. I take care the eggs do not get chilled with cold, and keep them in a warm place in my house. When three or four hens want to set I put from thirteen to fifteen eggs under each of them, according to size — the day of the month marked on each egg — and after the hen has set a week or ten days I examine them by holding the eggs to a crack or knot hole in a board when the sun shines through, and if I discover any rotten ones, I take them away and replace them with fresh ones marked as before mentioned. When the chickens are all hatched I put two or three of the broods to one hen, in a coop with an opening against an empty barrel placed on the bilge, and with a little care, when put in the coop, the hen may be made to brood them at the further end of the barrel. In that way the chickens that are not covered by the hen huddle together around her, and keep each other warm. The hens from which the chickens are taken I put into another coop, and in about a fortnight they will begin to lay again. The hen being confined in the coop, will leave her chickens much earlier than if left to run at large with them, and the chickens will become so accustomed to going into the barrel and huddling together, as to be quite contented to give up the hen's brooding them. After the chickens are two or three weeks old I remove them with the coops into my garden, where they feed upon insects, so as to require but little food — but do not keep them there until they are large enough to injure the garden.

I feel persuaded that in the way I have proceeded, our market could be supplied with an abundance of poultry, and I recommend it with confidence, if managed with care and attention, as profitable to those who may engage in such business.

Charlestown, July, 1836.

☞ The following is only one of many cases we have heard, of farmers purchasing seeds, when the venders know nothing about what they were selling.

Seed.— We have heard that for a year or two past, some of our farming friends have been horridly imposed upon in their seed. Cabbage and English Turnip seed having been sold them for Ruta Baga. One of our friends will this year lose from two to three hundred dollars in his crop, as he intended to have three acres of Ruta Baga, but they have proved to be English Turnips! Men who deal in seeds should be held responsible, especially when they purchase their seeds of Tom, Dick and Harry and then sell them as genuine. We only say at present that the seeds were not purchased at the Agricultural Ware House of Mr Harlow. But unless some satisfactory explanation shall be given, we shall caution our readers against purchasing seed at the establishment where these were obtained.— *Bangor Far.*

(For the New England Farmer.)

NORTHERN EXPOSURE TO FRUIT,—TARRING TREES INJURIOUS.

Thos. G. Fessenden, Esq.

Dear Sir — My own garden is an inclined plane, facing, as we say, to the Northwest; I have found from observation, during five successive years, that vegetables on land of a southerly aspect have been affected by frost, when those of the same kind in my garden, were untouched. If the fact be true, I would ask, what philosophical principle must be summoned to give an explanation.*

I would state a fact, showing, as I suppose the effect of *Tar* upon fruit trees. My neighbor and I owned two adjoining orchards, the canker worms have visited them without mercy for eight successive years — my neighbor tarred his trees in the usual way, mine were many of them large, and taking into the account the expense and trouble and chance of injury from the tar itself — I suffered the insidious invaders to range unmolested.— The last season the worms were few compared with preceding years, and many trees were permitted to produce as they were wont. My neighbor's trees abreast of mine, of the same age and kind bore but sparingly, while mine produced in great abundance — the tar must have been the cause.† This matter is, no doubt, well understood, but as it came under my own eye, I pass it to you; it may not be useful to publish.

Yours, truly,

Joseph Harrington.

* By the Editor.— The following remarks originally appeared in the Hampshire Gazette. President Dwight in his "Travels in New England," &c. says, the common opinion that tender plants and fruit trees ought to be placed in a warm southern exposure, to preserve them from frosts is erroneous. He adduces many facts to prove that fruit trees should be planted on northwestern northern, or western declivities, where they may be exposed to the northwestern, northern, or western winds. A white frost being merely frozen dew, the great object should be to keep the dew from resting on the plants. This can be effectually done only by exposing them to the free access of the northwestern wind, the source of almost every white frost. Plants from which the dew is swept away by this wind will escape; while those which, by being sheltered from its current, retain the dew, will be destroyed. Major White, of South Hadley, had an orchard on the northwestern declivity of a hill, exposed to the strong winds that blow through the gap of Mount Tom and Mount Holyoke. These winds swept the dew from this orchard so effectually, that its blossoms regularly escaped the injuries of such late frosts in the spring as destroyed those of the surrounding country. The inhabitants of South Hadley styled such a frost *Major White's Harvest*, because in such years his cider commanded a very high price. A Mr Lyman informed President Dwight that in his garden, which was exposed to the northwest winds, the white frosts had never done any injury to the vegetables. *See N. E. Farmer*, vol. v. p 348.

Another advantage in a northern exposure is obtained by its keeping vegetation back till late in the spring. If vegetation commences early, subsequent frosts congeal the sap in its pores, and kill the young plants by bursting or tearing its fibres; as a glass or earthen vessel is broken by water's being frozen in it. See N. E. Farmer, Vol. v. p. 260.

† The following process has been recommended for defending trees against canker worms. A *strip of linen or canvas* is put round the body of the tree, before the females begin their ascent, and well smeared with tar, &c. The design of the strip is to prevent the tar from coming in contact with the tree which always injures it. See New American Gardener, Art. Insects. A gentleman informs us that in Plymouth, Mass. they make use of the following mixture as a substitute for tar, in preserving fruit trees against canker worm, viz: White varnish, soft soap and whale oil, one third of each, to be mixed and applied at the times and manner of the usual application of tar for the same purpose. The advantages of the mixture, we understand, are, that it is not so soon hardened by the weather, and of course need not be so often applied, and does not in the least injure the trees to which the application is made.

Those of our readers who intend visiting the city, on business or otherwise will find at the Franklin House, convenient accommodations, good beds, attentive waiters and an obliging host.

The House is within a stone's throw of Faneuil Hall and Quincy Market, one side opening to the Market square. See Advertisement.

Mr Madison.— There can scarcely be a doubt that Mr Madison has left a work of a political or historical cast for publication by his executors. The frequent allusions of Mr Jefferson in his correspondence with Mr Madison, lead irresistibly to such a conclusion. We trust that it will prove a history of the United States from the peace of 1783, to the close of his administration in 1812. — *Norfolk Beacon.*

Two Oceans within foureeen hours sail!— The Atlantic and the Pacific are likely to be united by Yankee enterprise. The Congress of New Grenada has granted to Mr Charles Biddle and others, the exclusive privilege for 50 years under the name of Transportation Company of the Atlantic and Pacific Oceans, of navigating the river Chagress with steam. A further exclusive privilege for the same period is granted Mr Biddle, for the transportation of goods and passengers, by the rail way, Macadamized road from the head of the navigation of the Chagress to the city of Panama, reserved to the public a transportation road for horses and mules.

Extensive concessions of land are made to Mr Biddle in the same decree, in which colonies of natives and foreigners may be settled, and be exempted from certain contributions for 20 years.

One of the last provisions of the decree ordains, that if two steamboats at least are not kept in operation, and that the communications are not kept constantly, in such a state, (excepting accidents,) as to admit the transportation between the Atlantic and Pacific being effected in fourteen hours, the exclusive privilege is to be forfeited. — *Daily Adv.*

A little larger.— We shall beat 'em yet. We have received a cluster of strawberries from the garden of Ebenezer Fuller, Esq. of this town, none of them less than three inches in circumference, and one three inches and a quarter, and all deliciously ripe. Massachusetts is only an inch ahead of us.—*Kennebec Jour.*

BRIGHTON MABKET.—Monday, July 25, 1836.

Reported for the Daily Advertiser & Patriot.

At market 315 Beef Cattle, 20 Cows and Calves, and about 1600 Sheep.

Prices — *Beef Cattle* — Last week's were fully supported. We quote a few extra and extra fine taken at 6 75 a 7 25; second quality $6 a 6 50; third quality $5 a 5 75.

Cows and Calves — Sales were made at $22, 27, 28, 31, and $40.

Sheep and Lambs — Sales quick; nearly all was purchased before they arrived at market. We notice lots taken at 2, 2 25, 2 50, 2 75, $3, and 3 25. Wethers at 0, 3 75 and $4.

Swine — None at market.

FANEUIL HALL VEGETABLE MARKET. July 27.

Green Peas, 1 00 per bushel. New Potatoes, 1 50 to 2 00 per bushel. String Beans, 2 00 to 2 50 per bushel. Turnips, 6 to 8 cts. per bunch. Radishes, 3 to 4 cts. per bunch. Carrots, 6 to 8 cts. per bunch. Cucumbers, 50 to 75 cts. doz. Lettuce, 4 to 6 cts. per head. Onions, 6 to 8 cts. per bunch. Rhubarb, 5 to 8 cts. per lb. Cabbages, 6 to 8 cts. each. Tomatoes, 4 to 6 cts. each. Beets, 5 to 6 cts. per bunch.

Fruit.—Strawberries, 1s6 to 37 cts. per box. Cherries, 12 to 20 cts. per qt. Gooseberries, 12 to 20 per qt. Currants, 6 to 8 c. per qt. Raspberries 31 to 50 c. per box. Blueberries, 17 to 25 cts. per qt. Greenhouse Grapes, $1 00 per lb. Pears, 3 50 to 4 00 per bushel. Peaches, (greenhouse) 12 to 37 cts. each.

FRANKLIN HOUSE, BOSTON.

The subscriber would inform his patrons and the public generally, that he continues to keep the long established and well known Franklin House, in Merchants Row, nearly opposite Faneuil Hall, which has recently been enlarged with the addition of new chambers, sitting rooms, parlours &c.

The central situation of the house renders it very convenient for men of business. The subscriber pledges himself that the house shall be kept orderly and quiet for the comfort of all who may favor him with a call.

He would also state, that at the request of many of his friends, he has changed the hour of dining to one o'clock.

July 27. 3t DANIEL MIXER.

FRESH AND GENUINE GARDEN SEEDS,

Of the very first quality, put up expressly for the climate of the West Indies and South America. Long Red Beet—Turnip Radish—Black Spanish Radish—Large Head Lettuce—White Flat Turnip—Yellow Aberdeen Turnip—White Celery—Curled Cress—Sweet Marjoram—Red Cabbage—Large Drumhead Cabbage—Battersea do.—Early Sugar Loaf do.—Early Curled Silesia Lettuce—Double Curled Parsley—Curled Endive—Long Orange Carrot. For sale at the New England Seed Store, 51 and 52 North Market street. 3t July 27.

COUNTRY SEAT AND FARM.

The subscriber offers for sale, his Estate, situated on Jamaica Hill, Jamaica Plains Parish, Roxbury, five miles from Boston common—formerly the estate owned and occupied by Gov. Samuel Adams. The Farm contains fifty acres of land, well supplied with a number of never failing springs of water, and for farming purposes is one of the best farms in the country. The house is new, large and convenient, calculated for summer and winter residence, built of the best seasoned materials, and all the labor paid by the day, consequently is a first rate house. Barns and out buildings all in good order and convenient.

For purity of air, for extensive and beautiful prospects, this situation has no equal in New England, and is an inviting situation to a gentleman of taste, that has a *few spare dollars*.

July 27. H. COWING.

FRESH TURNIP SEED.

Just received at the New England Seed Store a quantity of White Flat English Turnip, for fall sowing.

COCOONS WANTED,

The proprietors of the New England Seed Store, connected with the New England Farmer, are ready to purchase Silk Cocoons in any quantity, for which the highest market price willbe paid. June 22.

FARMER WANTED.

Wanted, an experienced farmer to take charge of a cultivated farm of only moderate size, in the vicinity of Boston. Apply to the New England Farmer office. tf

NOTICE.

Subscribers can have their volumes neatly half bound and lettered, for 75 cents, by leaving them at this office.

July 20 4t

WANTED.

A man to work, for a few months, on a place five miles from Boston. Apply at this office. July 20.

FARM FOR SALE.

For sale a Farm in Bed ord, County of Middlesex, 17 miles from Boston and 10 from Lowell, containing 104 acres including about 15 acres covered with a valuable growth of wood which has been preserved with great care for the last 20 years, the garden contains about 3 acres under the highest cultivation and is furnished with a great variety of flowers and shrubs which have been collected at much labor and expense; attached to the garden is a Green House filled with thrifty bearing Grape Vines, and choice and valuable plants which will be sold or not as the purchaser may choose. The Farm is under good cultivation and together with the Garden is stocked with the choicest Fruits, such as Apples, Pears, Peaches, Quinces, Plums, Strawberries of various kinds, Raspberries, Gooseberries, &c &c., which the present owner has spared no expence in obtaining. The Farm is bounded on the west by Concord River, which is well supplied with fish, and the country around abounds with game, making it a desirable retreat to the gentleman who is fond of fishing or shooting.

Possession will be given on the 1st April next—for terms, which will be liberal, apply to the subscriber in Boston or at the Farm. JAMES VILA.

AGRICULTURAL BOOKS.

Farmer's Library in 3 volumes, consisting of the American Gardener, by Thos. G. Fessenden, the American Orchardist, by William Kenrick, and the Complete Farmer, by Thos. G. Fessenden. These are bound to match, at $3 for the set, or will be sold separately for $1 each volume.

Ruffin's Essay on Calcareous Manure, 1,00.

Chaptal's Agricultural Chemistry, new edition, a work of great value, price 1,25.

The American Farrier, price 75 cts.

Mrs Child's Frugal Housewife, 50 cts.

Kenrick's American Silk Grower's Guide, 42 cts.

Cobb's Silk Manual, 50 cts.

Comstock's do. 50 cts.

Forsyth on Fruit Trees.

M'Mahon's American Gardener.

Loudon's Complete Works.

And will be supplied to order any work upon subjects connected with Agriculture, Horticulture and Rural Ecenomy.

June 22.

MILLET SEED.

For sale, a few bushels of very superior Millet Seed, at the New England Seed Store, Nos. 51 and 52, North Market st.

June 22.

JAMES MANN,

Preserver of Birds and Quadrupeds, at the stopping place of the Boston and Worcester Cars, Winships' Nurseries, Brighton.

Orders or subjects for preservation directed as above, and left at the Rail Road Depot, will be forwarded with despatch and promptly attended to. Skins of Foreign Birds and rare Animals purchased.

Canary Birds for sale—superior songsters.

June 15.

ST HELENA POTATOES.

100 bushels of the above superior Potatoes for sale at the New England Farmer office, for 30 cts. per bushel.

June 8. tf*

TERRIBLE TRACTORATION.

Just published and for sale by Tuttle, Weeks & Dennett, School street, and at the Farmer Office, Terrible Tractoration and other Poems, by Christopher Caustic, M. D., and member of no less than Nineteen very learned Societies. Third American Edition.

April 27.

BOUND VOLUMES OF THE SILK MANUAL.

For sale at the Agricultural Warehouse and New England Seed store, the first volume of the Silk Manual and Practical Farmer, neatly bound. Price 62½ cents.

The book contains 192 pages, and a great amount of valuable information on the subject of Silk Culture. It is decidedly the cheapest book, extant, that treats upon that subject

May 4.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

			FROM	TO
Apples, Russetts and Baldwins.		barrel	4 00	6 00
Beans, white,		bushel	2 00	2 25
Beef, mess.		barrel	11 50	11 75
Cargo, No. 1.		"	9 00	9 75
prime,		"	6 75	7 25
Beeswax, (American)		pound	26	28
Butter store, No. 1		"	20	21
Cheese, new milk,		"	8	12
Feathers, northern, geese,		"	54	60
southern, geese,		"	54	60
Flax, American,		"	9	15
Fish, Cod,		quintal	3 00	3 20
Flour, Genesee, cash		barrel	7 44	7 50
Baltimore, Howard street,		"	7 62	7 87
Baltimore, wharf,		"	7 62	
Alexandria,		"		
Grain, Corn, northern yellow		bushel	96	99
southern flat yellow		"	87	88
white,		"	82	88
Rye, northern,		"	95	98
Barley,		"		
Oats, northern, (prime)		"	50	52
Hay, best English, per ton of 2000 lbs			24 00	28 00
eastern screwed,		"	20 00	23 00
hard pressed,		"	20 00	24 00
Honey,		gallon	45	50
Hops, 1st quality		pound	13	14
2d quality		"	11	13
Lard, Boston, 1st sort,		"	15	
southern, 1st sort,		"	14	15
Leather, slaughter, sole,		"	18	20
do. upper,		"	22	24
dry hide, sole,		"	19	21
do. upper,		"	18	20
Philadelphia, sole.		"	27	29
Baltimore, sole,		"	25	27
Lime, best sort,		cask	1 13	1 15
Plaster Paris, per ton of 2200 lbs.			2 25	2 50
Pork, Mass. inspect. extra clear,		barrel	25 50	
Navy, mess.		"		
bone, middlings, scarce.		"		
Seeds, Herd's Grass,		bushel	2 75	
Red Top,		"	40	44
Red Clover, northern,		pound	11	12
Silk Cocoons, (American)		bushel		
Tallow, tried,		lb.	9	10
Wool, prime, or Saxony Fleeces,		pound	70	75
American, full blood, washed,		"	60	70
do. 3-4ths do.		"	60	65
do. 1-2 do.		"	50	58
do. 1-4 and common		"	45	55
Northern pulled. Pulled superfine,		"	60	65
1st Lambs,		"	55	60
2d do.		"	45	48
3d do,		"	30	35

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

Hams, northern,	pound	12	
southern, and western,	"	12	13
Pork, whole hogs,	"	10	
Poultry,	"	20	30
Butter, (tub)	"	17	22
lump	"	18	25
Eggs,	dozen	20	22
Potatoes, new,	bushel	1 00	2 00
Cider,	barrel	2 50	2 75

PHINNEY CORN.

For sale, a few bushels of this superior Early Corn, recommended in the current volume of the New England Farmer, by Capt. Daniel Chandler. Price $3 per bushel. May 18.

HEMP SEED.

Just received, 100 bushels prime and fresh Hemp Seed, which will be sold low, at the New England Seed Store, Nos. 51 and 52 North Market street, Boston. June 1.

BIRD SEEDS.

For sale at the New England Seed Store. Canary Seed, Rape Seed, Hemp Seed and maw Seed for sick birds.

Jude 22.

FRENCH SUGAR BEET.

A valuable root for the table when young, and for Cattle when fully grown; very productive. 2 to 2 1-2 lbs. will seed an acre. For sale at the Seed Store, 51 and 52, North Market street.

MISCELLANY.

DR CAUSTIC'S DELECTABLE.

THE ESSENCE OF BEAUTY — ALIAS A SONG OF SIMILES SOMEWHAT SUPER-SUBLIMATED.

My Tabitha Towzer is fair,
No Guinea-pig ever was neater;
Like a hacmatac slender and spare,
And sweet as a musk-rat, or sweeter.

My Tabitha Towzer is sleek,
When dress'd in her pretty new tucker,
As an otter that paddles the creek
In quest of a bull-pout or sucker.

Her forehead, as smooth as a tray,
Would decorate Venus's poll,
And turn'd, as a body may say,
Like a delicate neat wooden bowl.

To what shall I liken her hair,
As straight as a carpenter's line,
For similes sure must be rare,
When describing a nymph so divine.

Not the head of a Nazarite seer,
That never was shaven nor shorn,
Naught equals the lock of my dear
But the silk of an ear of green corn.

My dear has a beautiful nose,
With a sled runner crook in the middle,
Which one would be led to snppose
Was meant for the head of a fiddle.

Miss Tabby has two pretty eyes,
Glass buttons shone never so bright,
Their love-lighted lustre outvies
The lightning-bug's twinkle by night.

And oft with a magical glance
She makes in my bosom a pother,
When leering a *leetle* askance,
She shuts one and winks with the other.

The lips of my charmer are sweet
As a jug full of maple molasses,
And the rubicund tint of her cheek
The gill of a salmon surpasses.

No teeth like hers ever were seen
Nor ever described in a novel,
Of a delicate kind of pea green,
And shap'd like a wooden shod shovel.

Her fine little ears you would judge,
Were wings of a bat in perfection;
A dollar I never should grudge,
To put them in Greenwood's collection.

Description must fail in her chin,
At least till our language is richer;
Much fairer than ladle of tin,
Or beautiful brown earthen pitcher.

So pretty a neck, I'll be bound,
Never join'd head and body together,
Like a long wry-neck'd squash on the ground
Well ripen'd by sun-shining weather.

Should I speak of her gait and her air,
My simile should be the strongest,
On three loco-motives my fair
Seems to waddle — the middle one longest.

Should I blazon the rest of her charms,
I might by some phrase that's improper,
Give Modesty's bosom alarms,
Which I would not do for a copper.

She sings like a Syren, her voice
Transports a man out of his senses;—
A pig will make just such a noise,
When his hind leg stuck fast in the fence is.

MACKLIN'S ADVICE TO HIS SON.— I have often told you that every man may be the maker or marer of his own fortune. I repeat the doctrine, he who depends upon his incessant industry and integrity, depends on patrons of the noblest and most exalted kind; these are the creators of fortune and fame, the founders of families, and can never disappoint or desert you. They control all human dealings, and turn even vicissitudes of any unfortunate tendency to a contrary nature. You have a genius, you have learning, you have industry, at times, but you want perseverance, without it you can do nothing. I bid you bear this motto in your mind constantly,—'PERSEVERE.'

WHAT I LIKE TO SEE.— I like to see women out in the morning scraping up chips to build a fire, and her husband in bed; it shows that she thinks more of him than she does of herself.

I like to see merchants and mechanics keep their shop doors and windows closed until the sun is an hour high; it shows that they are independent, and ask no favors of their customers.

I like to see young women walking the streets on Sundays in their silks, with holes in their stockings; it shows that they are more attentive to things above, than below.

I like to see men crowding round the Bar-room Monday morning before sunrise; it shows their anxiety to get to their week's employment in good season.

I like to see women send their butter to market in a dirty cloth; it shows economy, as it saves washing.

I like to see men pay their debts on the back of an execution; it saves trouble hereafter.

I like to see men when they make mistakes have them always in their favor; it shows they wish to take care of number one.

Above all I like to see young women stop a whole congregation from going out of a meeting-house, while they stand chattering in the aisle; it shows they mind their own business.

An Illinois paper — the Imp in the chair, protem — apologises for errors of omission and commission, briefly thus:

'The editor has been too busy the past week, *making love*, to give *us* much of his presence.'

'Will you lend Father your newspaper, Sir?— he only just wants to read it.' 'Yes, my boy; and ask him to lend me his dinner; I only just want to eat it.'

KISSING IN RUSSIA.— According to Mr L. Ritchie, when a party assemble at dinner in Moscow, the ladies on entering the drawing room kiss each other vociferously, and the gentlemen hug each other and do the same, except that the sound is lost in their wilderness of beard. During the repast, the master and mistress on certain siguals from the company, kiss each other till they are ready to faint; and on parting the visiters take their leave with abundance of vows, kisses, and thanks.

NATIVE FOREST TREES.

The subscriber will furnish the following kinds of Native Forest Trees from the vicinity of Bangor, Maine, and ship them carefully, according to orders, viz.: Silver Firs, (from 2 to 3 feet high); Elms, (from 5 to 25 feet); Rock Maples, (from 5 to 25 feet); Mountain Ash, (from 5 to 25 feet); Spruce, Sumachs, Pines, and Cedars, Red Cherry, Sugar Plums, and Junipers. Also Seed of the above trees furnished in their season. Any orders addressed to the subscriber, Seedsman at Bangor, or left at Geo. C. Barrett's New England Seed Store, Boston, will meet with prompt attention.

Bangor, May 2, 1836. WM. B. HARLOW.

CARROT SEED.

For sale at the New England Seed Store, 250 lbs. very fine Long Orange Carrot Seed. Every farmer knows the value of carrots as fodder for horses and cattle. It is calculated that one bushel of them, is fully equal to one bushel of oats. They produce on an average 500 bushels to the acre. The seed may be sown to the 20th of June. May 18.

COCOONS AND RAW SILK.

The Northampton Silk Company, will pay Cash for Cocoons and Raw Silk at their Establishment at the Oil Mill Place a Northampton.

The Cocoons should be stripped of the floss, and placed in the sun three or four days in succession, to destroy the Chrysalis, and should not be packed for transportation till they have been gathered three weeks. If they are put up before well cured, the dampness from the dead Chrysalis will cause them to heat and render them useless. They should be carefully packed in dry boxes or barrels—not pressed but shaken down. The Company will contract for any quantity to 10,000 bushels, to be delivered in good order at Northampton The price will be regulated according to quality. Cultivators should be aware that a loss of fifty per cent is often made, by want of attention in feeding. Consequently the price will vary—from $2 50 to $5 00 per bushel will be paid. It is the intention of the company, that this shall be a permanent market for Cocoons and Raw Silk. Cocoons will be purchased by the pound, as soon as the necessary experiments have been made, to regulate the price according to the age of the Cocoons, as it is well known, that they become gradually lighter for several months, till all moisture is evaporated. Cultivators in Vermont and New Hampshire will find it convenient to forward Cocoons by the River Boats.

Communications (post paid) may be addressed to
SAMUEL WHITMARSH,
President of the Northampton Silk Company.

June 8.

60 ACRES

Of the best land in Roxbury, for sale, situated on Brush Hill Turnpike, about 4 miles from the city, near Grove Hall, together with all the buildings thereon, comprising a convenient dwelling house, 2 barns, one of which has a cellar, and is capable of holding 100 tons of hay, with an inexhaustible well of soft water contiguous—a mill house—corn barn, sheds, &c.—large, valuable orchards of inoculated fruit trees of all kinds,—a nursery of young trees—gooseberries, currants, &c. The land is well adapted to the growth of the Mulberry and is accessible by two roads. For further particulars enquire of Charles McIntire, No. 5, Exchange street, Boston, or of the subscriber on the premises.

THOS. H. DARLING.

Roxbury, May 23d, 1836.

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